

CASTLEROSE

Our menu is seasonal, generous, flexible and designed to share

Bread rolls
whipped butter
4pp

Natural oysters
mignonette, lemon
6

Selection of
house pickles
8

Marinated
Sicilian olives
11

CHARCUTERIE MP (30GR)

Salami
18

Mortadella
16

Jamón Ibérico
Cebo
38

Wagyu
Bresaola
22

Mixed chef's plate
pickles, bread
42

'CIGAR'

Confit duck + water
chestnuts aioli,
olive dust
12

'PARTY PIES'

'English style'
Pork pie + pistachio
11

Vegetable
Samosa pie v
11

CHEESE (30GR)

Please see your server
and trolley for today's
selection
13

Lobster roll, toasted milk
bun, chilli mayo
19

Duck rilette, fig jam
cornichons, toast
19

King fish ceviche
fennel + orange salad
dill pickle cucumber
28

Fish & chips, crushed minted
peas, tartare sauce
MP

Ratatouille tarte tatin
eggplant, zucchini, tomato v
32

Roast chicken (half or whole)
black garlic, lemon, chicken gravy
28 / 48

Wagyu rump cap 6+ (200gr / 500gr)
Yorkshire pudding, red wine sauce
65 / 125

Romaine heart lettuce
salad cream
15

Charred broccolini
flaked almonds
15

Shoe string
French fries, aioli
13

A SWEET TREAT

'Eton Mess', marinated strawberries,
strawberry coulis
crushed meringue
19

'Cheese' cake, Philly cream cheese,
lemon, lime, mustard fruits
honey roasted nuts
19



SOUTH MELBOURNE
SUPPER CLUB